




CHRISTMAS PARTY MENU




Three courses 32.50
crackers, coffee & stollen

STARTERS

Sweetcorn soup, ancho chilli oil 

Traditional pork “terrine de campagne”, *apple & pear chutney*

Potted brown shrimps, *nutmeg butter, toast*

Winter vegetable fritter, *spiced pumpkin purée* 

Grilled smoked Scottish salmon,
piccalilli soused vegetables, citrus crème fraîche dressing



MAINS

Slow-cooked beef cheek, *red Thai aromatic sauce, coconut pilaf rice*

Duck cassoulet,
duck leg confit, chorizo, haricot beans, French herbs


Free range bronze roast turkey, *chestnut stuffing,
slow-roasted vegetables, bread sauce, port gravy*


Seared hake fillet, *wilted kale, saffron & mussel sauce*


Wild mushroom & truffle risotto   *on request*


Risolee potatoes & buttered sprouts for the table

DESSERTS

Winter-spiced bread & butter pudding, *brandy crème anglaise* 

Cherry, apple & almond crumble, *vanilla ice cream* 

Chocolate & citrus orange cup, *chocolate mousse, mascarpone & crumble* 

Raspberry coupe “Cranachan”, *raspberries, toasted hazelnut granola & whisky cream* 

Filter coffee or tea & stollen

CHEESE OPTIONS *Instead of dessert 4.00 supplement or as an extra course 8.00*

Selection of British cheeses & accompaniments

